Crab Salad

Serves: 4-6

Ingredients:

16 ounce Blue crab meat
2/3 cup mayonnaise
2 teaspoons lemon juice
1 tablespoon fresh chopped parsley
1/2 teaspoon Old Bay Seasoning
2/3 cup celery, finely sliced
1 cantaloupe

Preparation:

1) Mix mayonnaise, lemon juice, fresh chopped parsley, and seasoning in a 2-quart bowl.
2) Add the celery and crab meat.
3) Mix well. Refrigerate until served.

TO PREPARE CANTALOUPE:
1) Cut in half.
2) Remove seeds.
3) Cut a small flat slice on bottom (skin side) of cantaloupe to make it stand.
4) Fill with crab salad and garnish with fresh chopped parsley.

Chef's Tip

This salad goes well with any melon, apple, or citrus fruit.